

**BY ORDER OF THE
325TH FIGHTER WING COMMANDER
(AETC)**

**TYNDALL AIR FORCE BASE
INSTRUCTION 48-103**

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Aerospace Medicine

FOOD SAFETY AND INSPECTION



COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

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This instruction implements AFD 48-1, Aerospace Medical Program. It establishes policies and procedures to ensure safety and security of subsistence purchased for resale or for any organization on Tyndall AFB preparing and serving foods for consumption by military personnel and base populace. Refer recommended changes and questions about this publication to the Office of Primary Responsibility (OPR) using the AF Form 847, *Recommendation for Change of Publication*. Route AF Form 847s from the field through the appropriate functional chain of command. This publication may be supplemented at any level, but all direct supplements must be routed to the OPR of this publication for coordination prior to certification and approval. Ensure all records created as a result of processes prescribed in this publication are maintained in accordance with AFMAN 33-363, *Management of Records*, and disposed of in accordance with the Air Force Records Disposition Schedule (RDS) at <https://www.my.af.mil/afrims/afrims/afrims/rims.cfm>.

SUMMARY OF CHANGES

The explanation of terms and Commanders responsibilities.

1. PURPOSE. To protect the health of the military community through uniform food safety and inspection procedures designed to prevent food-borne illness outbreaks and to protect the financial interests of the government.

2. RESPONSIBILITIES. Commanders and other responsible personnel of organizations which buy subsistence for resale or consumption by military personnel or any consumers on Tyndall AFB must ensure compliance with this instruction and the above references. The

policies in this instruction apply to all activities where potentially hazardous food is offered for sale on the installation to the public. A unit specific function (for example: cookout, social function, promotion party, etc.) where food is not sold to the general public does not fall under the purview of this instruction. All food sold at a Tyndall food facility, through a temporary food establishment, or where food is advertised for sale to the base populace fall under the purview of this instruction.

2.1. Food Facility Supervisors/Managers.

2.1.1. Ensure all foods are procured from approved sources in collaboration with the Procurement/Contracting office and the Public Health Flight (PH).

2.1.2. Inspect potentially hazardous food upon receipt for wholesomeness, age at time of delivery, packaging integrity, source approval, signs of sabotage or adulteration, security of food items, and sanitary condition of delivery vehicles.

2.1.3. Integrate food safety and security procedures into all aspects of food service operations IAW the FDA Food Code (AF/Army version) current edition and all pertinent DoD and AF instructions.

2.1.4. Contact PH upon receipt of Operational Rations (M-R-E, UGR, T-Rations, Kocher Rations, etc) so that proper documentation and procedures can be followed.

2.1.5. Attend annual supervisors' food handler's training and provide documented initial and annual food handlers training to all new food employees or personnel.

2.2. Public Health Flight (PH) (325 AMDS/SGPM).

2.2.1. The PH Flight Commander is responsible for the administrative management of all Food Safety Programs under the authority of the Commander, 325th Medical Group.

2.2.2. PH will train each facility manager/supervisor and receiving officer on how to inspect all subsistence IAW current regulations, standards, and contracts. Training is given as part of the annual supervisors' food handler's training or upon request for new food facility supervisors.

2.2.3. PH will assist food facilities in ensuring foods are coming from approved sources and verifying that deliveries originated from those sources if needed.

3. PROCEDURES FOR LOCAL APPROVAL OF ESTABLISHMENTS.

3.1. A base food facility may request a local establishment be added as an approved source. The requesting facility must submit a written request to the 325 FW/CC. PH will evaluate the establishment and determine if it can be approved for local use upon request by the 325 FW/CC.

3.2. Food vendors desiring to bid on armed forces subsistence contracts must send a written request (on company stationery) for an initial sanitary inspection of their facility to the applicable purchasing officer. The purchasing officer must send a request for an initial inspection to the Regional Veterinary Command at Ft. Rucker, AL, for action and inspection coordination by the TAFB Veterinary Office and PH.

4. INSPECTION OF SUBSISTENCE. Subsistence will be inspected at the time of delivery for wholesomeness, quality, and contract compliance when it is required IAW current regulations.

4.1. The receiving officer will inspect the shipment of subsistence upon arrival at the facility.

4.2. If a nonconformance is identified in a shipment of subsistence by the receiving officer, the receiving officer will reject the shipment and if applicable coordinate with PH for the proper disposition of the item(s).

4.3. PH will give recommendations and facility supervisors will dispose of or use the products appropriately.

4.4. Additional Responsibilities: Vendors and carriers delivering perishable food items to the base will ensure that non-food items (fuels, chemicals, etc.) are not transported in the same compartment of the vehicle unless precautions to prevent contamination of foods are taken. Carriers are responsible for the cleanliness of vehicles and food containers.

5. STORAGE AND HANDLING. All subsistence received, stored, or sold will be handled in a secure and sanitary manner. It will be protected from weather, sun, heat, dust, insects, rodents, and other damaging or contaminating agents.

6. FOOD DONATION. Any food products donated to the base or by the base that is to be sold to the public will also be inspected by PH prior to selling, distributing, or transporting the food product. Base project officers appointed to oversee food donations will ensure coordination with PH during planning for food procurement, preparation, food safety and inspection procedures. This coordination with PH must occur at least 30 days prior to the planned event. If this does not occur or PH does not inspect the food, the project officer will not be authorized to offer food for sale to the public.

7. SPECIAL EVENTS. Organizational, Private Associations, or Temporary Food Facilities will ensure compliance with appropriate base protocol procedures and all pertinent DoD and AF instructions.

7.1. Base project officers appointed to oversee special events to include any individual, organization, or vendor (for example: Oktober Fest, Air Show, etc.) will ensure coordination with PH during planning for approval and verification of food procurement, preparation, food safety, and inspection procedures. This coordination with PH must occur at least 30 days prior to the planned event. If this does not occur or PH does not inspect the food, the project officer may not be authorized to offer food for sale to the base populace.

8. TYNDALL AFB FOOD FACILITIES. Prior to operating any permanent food facility on Tyndall AFB, the requesting unit (for example: AAFES, DeCA, SVS) must obtain clearance from Fire, Safety, and PH. Any significant changes to the infrastructure of an existing facility must also be routed through Fire, Safety, and PH to ensure all public safety and food safety concerns are addressed prior to start of operations.

PAUL M. SKALA, Colonel, USAF
Commander, 325th Medical Group

Attachment 1**GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION*****References***

AFI 10-246, Food and Water Protection Program, 4 Dec 2004

AFI 48-116, Food Safety Program, 19 Mar 2010

MIL-STD-3006A, DoD STD Practice Sanitation Requirements for Food Establishments, 20 Aug 2000

Adopted Forms

AF Form 847, *Recommendation for Change of Publication.*

Terms

Subsistence—For use in this instruction, the term "subsistence" is meant to be all food products intended for human consumption

Approved Source—An establishment which meets the requirements outlined in AFI 48-116 to sell food products to the government

Locally Listed Approved Source—A local establishment approved by the installation commander to sell and/or deliver foods only to TAFB food activities